



LOST HORN
mediterranean grill

3 Course \$45 Dinner with suggested wine pairings of British Columbia

Appetizers

Calamari

Filled with Wild boar Loukaniko sausage sautéed Fennel bulb Orange fennel sea salt
Tomato water/Wine pairing - *Riesling Ex Nihilo Lake Country*

or

Cream of Cauliflower Celeriac Dill

white wine smoke Arctic Char bread stick crushed Pistachio Chilli oil /Wine pairing -
Chardonnay Da Silva Naramata Bench

Entrees

Bison Boneless Rib Chuck

Anglianico rosemary reduction Sundried tomato Russet mash

Wine pairing-*Merlot Corcelettes Similkameen Valley, Cawston East Bench*

or

Rosedown Chicken Supreme Cacciatore

wild mushrooms blue cheese crispy gnocchi

Wine pairing-Pinot Noir-Fairview Cellars-North Oliver, Vaseaux Lake

or

Seared Ling Cod Portuguesa

Pork belly great Gigantes beans

Manilla clam piperade

Wine pairing-Fume Blanc Da Silva-Naramata Bench

Dessert

Quince Brulee

Rustic Tirimisu or Deconstructed Baclava